



A special approach or technique for accomplishing an objective.

EAU NEIGHBORS 95

FIRST

Choice of:

Heirloom Tomato

Balsamic Braised Plum, Bitter Greens, Cucumber Emulsion
Candied Sunflower Seeds

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Caesar

Baby Red & Green Romaine, Oven Preserved Heirloom Tomatoes
Parmesan Focaccia, Whipped Caesar

SECOND

Choice of:

6oz. Filet Mignon

Twice Baked Potato, Asparagus, Béarnaise GF

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Snapper

Seed Crusted Local Snapper, Squid Ink Pappardelle
Confit Fennel, Paprika Fumet

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Briardale Farm Chicken

Pan Roasted Half Chicken, Smoked Farro
Confit Tomato, Young Kale, Blackberry Jus

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Tomahawk for Two +90

36 oz. Prime Creekstone Tomahawk, Whipped Potatoes
Jumbo Asparagus, Bearnaise, EAU I, Horseradish Cream

THIRD

Choice of:

Key Lime

Key Lime Mousse, Streusel
Orange Sorbet, Meringue Kisses v

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Molten Chocolate Cake

Mango Compote, Almond Coconut Tuile
Red Currant Foam v

CHEF INSPIRED

Creekstone Farms Filet Tartare 26

Quail Egg, Braised Mustard Seeds
Sweet Potato Frites
Roasted Shallot Vinaigrette
Harvest Lavash

Lobster Bisque 28

Butter-Poached Tail, Micro Mirepoix
Kataifi, Brandy Crème

Heritage Pork Belly 18

White Soy, Compressed Watermelon
Black Sesame, Nappa Cabbage

Tagliatelle 22

King Crab, 60 Minute Egg, Charred Chive
Espelette, Crème Fraîche

RAW

Seafood Tower 125

Key West Shrimp, Oysters
Smoked Fish Dip, King Crab
Lobster Tail, Cocktail Sauce
Mignonette, Mustard Aioli
Lemon GF

Oysters 22

Half-Shell or Grilled GF

FARM

*** Holman's Harvest 17**

Field Greens, Pickled Papaya
Macadamia Granola, Candied Ginger
Compressed Pineapple
Elderflower Vinaigrette GF

Caesar 17

Baby Red & Green Romaine
Oven Preserved Heirloom Tomatoes
Parmesan Focaccia, Whipped Caesar

Heirloom Tomato 17

Balsamic Braised Plum, Bitter Greens
Cucumber Emulsion
Candied Sunflower Seeds

angle

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GRILLED

CREEKSTONE FARMS

6oz. Filet Mignon 59 GF

10oz. Prime Filet 67 GF

10oz. NY Strip 50 GF

18oz. Bone In Ribeye 67 GF

****Tomahawk for Two 185 GF**

**Please allow additional time for preparation

Oscar 24

King Crab, Asparagus

Béarnaise GF

Valdeón Blue Cheese Butter 6

Summer Black Truffle Butter 6

Lobster Tail 32 GF

Sauces: Eau I, Béarnaise, Horseradish Crème, Chimichurri, Cabernet Demi

All sauces are gluten-free

LAND

Briardale Farm Chicken 36

Smoked Farro, Confit Tomato, Young Kale

Blackberry Jus

Bone In Short Rib 47

Fresh Corn Grits, Honey Charred Carrots

Mango Barbeque

Elysian Fields Rack of Lamb 56

English Pea Hummus, Wax Beans

Caramelized Yogurt, Braised Dates

SEA

Snapper 42

Seed Crusted Local Snapper, Squid Ink Pappardelle

Confit Fennel, Paprika Fumet GF

Local Flounder 32

Confit Mandarin Risotto, Sorrel Silk

Thumbelina Carrots, Local Citrus

Sea Scallop 44

Caviar, Asparagus Silk, Puffed Quinoa

Roasted Shallot GF

SIDES

Foraged Mushrooms 16

Shallot, Garlic, Aged Balsamic, Herbs V, GF

Pee Wee Potatoes 15

Aged Cheddar, Bacon, Scallion, Herb Ranch GF

Jumbo Asparagus 12

Béarnaise, Hawaiian Black Salt V, GF

Angle Lobster Mac & Cheese 22

Bacon Velouté, Five Cheese, Herbed Panko

Onion Rings 12

Angle Ketchup V

Twice Baked Potato 15

House-Made Bacon, Scallion, Grafton Cheddar

Sausage & Peppers 15

House-Made Merguez, Blistered Peppers, Caramelized Onion, Aged Sherry

Sautéed Spinach 13

Garlic, Shallot, White Wine V, GF

GF | GLUTEN FREE V | OVO LACTO VEGETARIAN * | MENU ITEM MAY BE PREPARED AS A VEGAN OPTION